

Ref: **EXB/200I**

**Electric bratt pan with mixer, 200 liters,
indirect heating**



Your professional partner

Brand : **DIAMOND** by Icos



- Diameter tank 760 mm, deep 500 mm.

Made of stainless steel 18/10 AISI 304 (20/10 mm thick),
adjustable feet in stainless.

- "Pressed" tank. made of stainless steel AISI 304 (25/10 mm thick), bottom in stainless steel AISI 316 (30/10 mm thick), resistant to corrosion cause by salt and time, with a removable inlet filter to protect the drain valve. Water tap to fill the tank, draining tap 2".

- "Pressed tank" lid, hinges with "torsion springs" for gradual opening.

- Indirect heating, double skin tank, water tap to fill up the machine sited on front, a second tap for overflow, to check the filling.

- Control pressure of the double skin by depression valve at 0.45 bar, with manometer.

- Electric heating, valve by element immersion in double skin, regulation by switch 4 positions.

- Safety pressostat, obstruct the working if they have no water in the double skin, also pressure control.

- Work temperature up to 100 degree.

·**mm (BxDxH) :1600x1450xh1050**

·**kW :24,5**

·**Volt : 400/3N 50Hz**

·**kg :780**

·**M³ : 3,15**